## **Royal Icing**



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Recipe by: Laura Vitale

Makes 1 Batch

## Prep Time: minutes Cook Time: minutes

## Ingredients

\_\_4 cups of Confectioner Sugar \_\_3 Egg whites 1) In the bowl of a standing mixer fitted with a whisk attachment, add the egg whites and beat on medium speed until frothy. Decrease the speed to low and slowly add the sugar. Increase the speed to medium high and whisk for about 2 to 3 minutes or until he icing is smooth, shiny and thick.

2) Place in a piping bag and decorate any kind of cookie.

